

# Rock Cakes



# Utensils



Bowl



2 forks



Slice



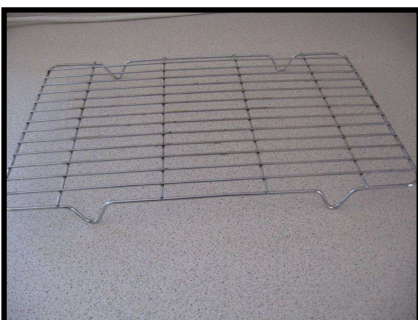
Baking Tray



Oven



Timer



Cooler tray



Scales

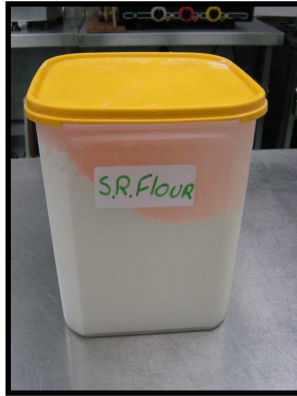


Measuring  
spoon

# Ingredients



75gms margarine



200gms self raising  
flour



75gms soft  
brown sugar



100gms sultanas

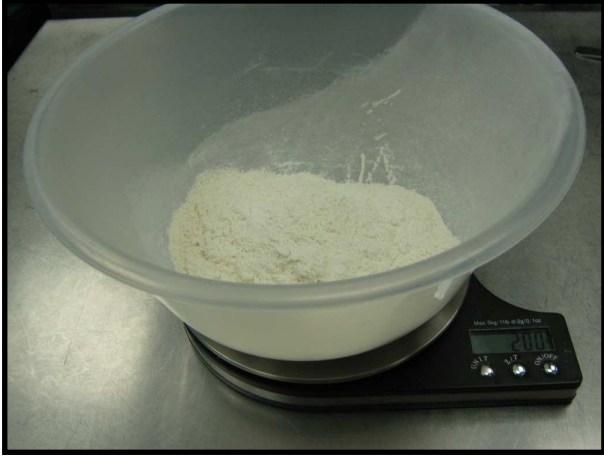


$\frac{1}{2}$  teaspoon mixed spice



1 egg

## Method.



Weigh 200gms self raising flour.



Put in bowl.



Weigh 75gms margarine.



Add margarine to bowl.



Rub the margarine and flour with fingers.



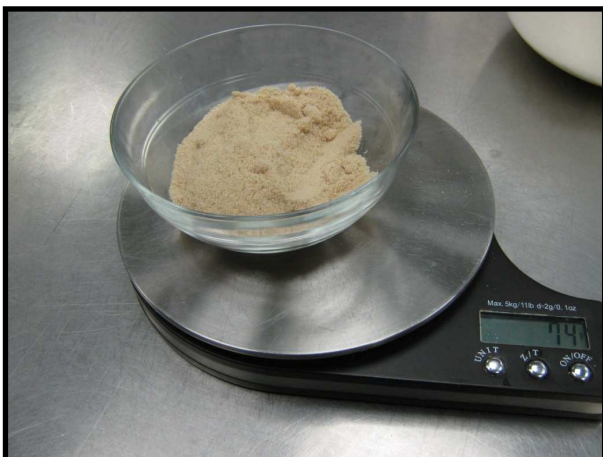
Weigh 100gms sultanas.



Add sultanas to bowl.



Add  $\frac{1}{2}$  teaspoon mixed spice.



Weigh 75gms soft brown sugar.



Add sugar.



Add egg.



Mix with fork.



Grease baking tray.



With 2 forks, make small balls and put on baking tray.



Put tray in oven  
200c/400F/Gas Mark 6.



Bake for 15 minutes.



Take tray out of oven.



Put cakes on to cooling tray.



When cool, they are ready to eat.

Produced by Donna Dawson, Accessible Information Officer,  
Equally Well Team, NHS Grampian.  
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confidence to cook

